



SPRING DINNER MENU 2023

THE SEASON OF A NEW BEGINNING

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives, caviar & crisp bread
(Supplementary \$850)

Danish pancake "æbleskiver", apple wood smoked trout & borage

Cured yellow tail, spring radish, vendace roe from Kalix,
rosenkvitten & lemon verbena

Roe deer tartare, ättika emulsion, semi dried carrots, deep fried lichens,
browned butter & parsley

Sour milk bread "Rye, spelt, barley, oats" & home made butter

Celeriac fondant, preserved truffles, smoked tea scented with pea soy
& fermented onion bouillon

Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

 and I or

"Lamm i dill", grilled milk-fed lamb saddle, sweetbreads,
fossilised salsify, ash & dill sauce

Sea buckthorn sorbet, orange cake, meringue, preserved orange & tuile

Inspiration of "Fika" with complimentary coffee or tea

SHORT EMBLA EXPERIENCE
\$1588

FULL EMBLA EXPERIENCE
\$1788

WINE PAIRING
\$1088 or \$1188

NORDIC PAIRING
\$1288 or \$1488

ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE